

# Electrolux air-o-steam - Touchline

## Combi LW 20 GN 2/1-gas

Electrolux air-o-steam Touchline blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen and simplify the usage of the control panel. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation as well as an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with the air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

The air-o-steam combis detailed are 20 GN 2/1 gas Touchline models.



267705

### OPERATING MODES

- Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
  - Automatic mode: just select the family and food type and the oven will do the rest. Temperature, cooking climate and time are managed by the oven to achieve a perfect result, regardless of the food load. The automatic mode is ideal for less skilled operators.
- 3 Special automatic cycles:
- Low Temperature Cooking (LTC, automatic cycle): indicated for meat and fish, automatically selects the cooking parameters to achieve the lowest weight loss and the maximum quality.

- Reheating cycle: the best humidity conditions are managed to quickly reheat the products.
- Proofing cycle: thanks to the air-o-clima it's possible to create a perfect ambient for proofing.
- Programs mode: the recipes can be stored up to a maximum of 1000, 16-step cooking programs available.
- Manual Mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.

### MAIN FEATURES

- Automatic steam generator water draining with an automatic scale diagnosis system.

- Traditional cooking cycles:
  - Convection cycle (max. 300 °C): ideal for products that should be cooked without humidity. Humidity generated by the food itself can be controlled by the air-o-clima function thanks to the Lambda sensor, for a natural cooking.
  - Steam cycle (max. 130 °C): for products that can be cooked in water. It can be used as Low temperature Steam (25-99°C), Steam (100°C) or High temperature steam (100-130°C).
  - Combi cycle (max. 250°C): combining convected heat and steam to obtain a humidity-controlled cooking environment (thanks to the air-o-clima), reducing cooking times and food shrinkage.



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- air-o-clima: measures physically the real humidity level inside the cooking chamber thanks to the Lambda Sensor and acts consequently according to the set value. This technology guarantee always the desired cooking climate regardless of the food load. With hot air cycles, air-o-clima also manages to exhaust the excess umidity generated by the food.
- air-o-flow: pumps fresh air from the outside through the bi-functional fan which pushes the air, that has been preheated in the meantime, into the cooking chamber, thus guaranteeing an even cooking process.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Green functions available to save energy, water and rinse aid.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.

- Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and pulse (pulse ventilation for baking and low temperature cooking).
- Low power cycle: for delicate cooking such as for baking cakes.
- Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food itself and rises accordingly.
- Quick cooling: useful when switching to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.
- Food Safe control: automatic monitoring and validation of the cooking process in accordance with HACCP standards, with regards to microbiological safety of process.
- HACCP management available upon request: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).
- USB connection.

**CONSTRUCTION**

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensation and prevent drippings on the floor, for maximum security. Four holding positions allowing easier loading and unloading.
- Halogen lighting in the cooking cell.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

TECHNICAL DATA	AOS202GTW1 267785
Power supply	Gas Natural Gas
Number of grids	20
Runners pitch - mm	63
Cooking cycles - °C	
air-convection	300
steam	130
combi	250
Convection	●
Steaming	●
Convection/steaming	●
Humidity control	●
Cook&hold	●
Regeneration	●
Low temp steaming	●
Two-speed fan	●
Multi Point Probe	●
Automatic cleaning system	●
N° of programs	1000
External dimensions - mm	
width	1243
depth	1107
height	1795
Internal dimensions - mm	
width	933
depth	830
height	1450
Power - kW	
boiler	55
auxiliary	2
cooking chamber	55
gas	95
Net weight - kg.	414
Supply voltage	230 V, 1N, 50/60

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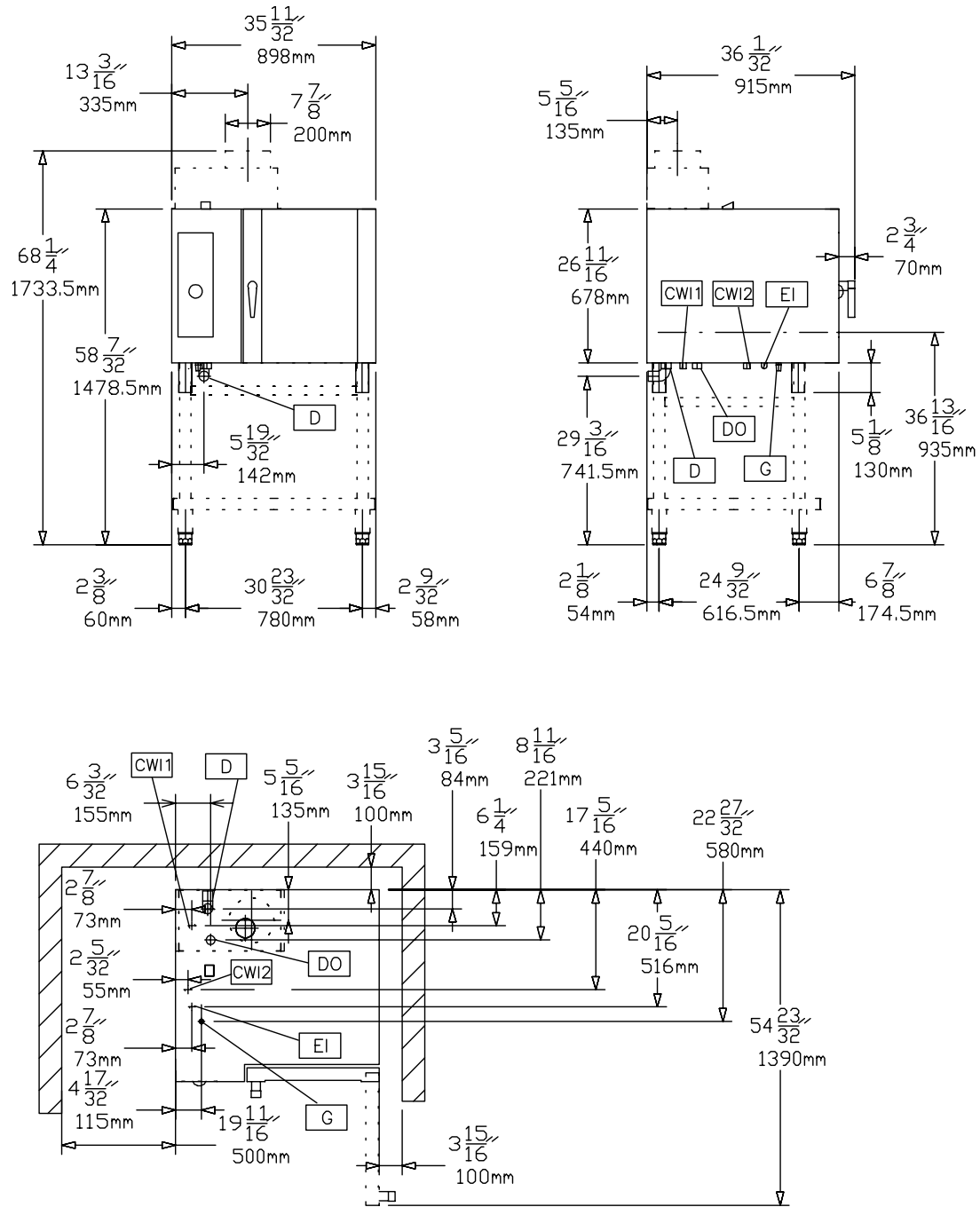
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2011-02-15

	<b>AOS202GTW1 267785</b>
<b>INCLUDED ACCESSORIES</b>	
"NOT TRANSLATED"	1
"NOT TRANSLATED"	1
TROLLEY RACK 63MM FOR AOS 20GN2/1	1
<b>ACCESSORIES</b>	
"NOT TRANSLATED"	922095
"NOT TRANSLATED"	922166
"NOT TRANSLATED"	922189
"NOT TRANSLATED"	922190
"NOT TRANSLATED"	922191
"NOT TRANSLATED"	922209
"NOT TRANSLATED"	922235
"NOT TRANSLATED"	922239
"NOT TRANSLATED"	922263
"NOT TRANSLATED"	922275
"NOT TRANSLATED"	922277
"NOT TRANSLATED"	922288
"NOT TRANSLATED"	922290
"NOT TRANSLATED"	922266
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922179
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922036
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	921305
AUTOMATIC WATER SOFTENER FOR OVENS	922171
EXTERNAL SIDE SPRAY UNIT	922242
HEAT SHIELD FOR 20 GN 2/1 OVENS	922090
NON-STICK U-PAN GN 1/1 H=20 MM	922091
NON-STICK U-PAN GN 1/1 H=40 MM	922092
NON-STICK U-PAN GN 1/1 H=65 MM	922289
OVEN GRILL (ALUMINIUM) GN 1/1	922017
PAIR OF 1/1GN AISI 304 GRIDS	922175
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922069
PASTRY TROLLEY(400X600)-AOS 20GN2/1,80MM	921306
RESIN SANITIZER FOR WATER SOFTENER	922049
THERMAL COVER FOR AOS 20 GN 2/1	922044
TROLLEY RACK 63MM FOR AOS 20GN2/1	922046
TROLLEY RACK 80MM FOR AOS 20GN2/1	922055
TROLLEY RACK- 92 PL.- 85MM PITCH-20GN2/1	922104
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	

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<b>AOS202GTW1 267785</b>	
<b>LEGEND</b>	
CWI - Cold water inlet	3/4"
D - Water drain	2"
DO - Overflow drain pipe	●
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1"
WIC - Cooling water inlet	3/4"